Electrolux

air-o-steam Touchline Natural Gas Combi Oven 61

ITEM #

MODEL #

NAME #

SIS #

AIA #



air-o-steam

Touchline Natural Gas Combi Oven 61

267700 (AOS061GTG1)	Natural Gas Combi Touchline Oven 61 - 230V/1ph/50-60Hz

Short Form Specification

Item No.

Convection-steamer with a high resolution touch screen control panel (translated in 30 languages).

air-o-clima: real humidity control based upon Lambda sensor for consistent results independent from the food load. With hot air cycles air-o-clima exhausts any excess humidity generated by the food. A dedicated steam generator guarantees a continuous supply of fresh steam at all times. Manual injection of water to add additional moisture in the cell.

air-o-flow: fresh air is blown into the oven from the outside, after it is pre-heated it is pulled through the bi-functional fan, guaranteeing cooking evenness.

air-o-clean: built-in cleaning system with four automatic pre-set cycles. Green cleaning functions can be set to save energy (skip drying function), water (reduce water consumption) and rinse aid (skip rinse aid).

Three cooking modes: Manual (cooking cycle, temperature, time and advance features); Automatic - (select family and food type + 3 special cycles-LTC, proofing, regeneration); Programs (recipe selection from page with 1000 free 16-phase programs and search button). Recipes can be saved in a USB key for replication in other ovens.

Automatic pre-heating and pre-cooling. Half power, half speed and pulse ventilation controls. Food probe with 6 temperature sensors (the lowest one drives the cycle). Double-glass door with book-like opening maintains a cool external temperature and incorporates a drip pan to collect excess condensation avoiding wet floors. Halogen lighting in the cooking chamber. Side panels and interior in AISI 304 stainless steel.

Supplied with n.1 tray rack 1/1GN, 65mm pitch.

APPROVAL:

Main Features

- Automatic mode: choosing family and food type, the oven automatically selects the appropriate cooking climate, temperature and time. Three special automatic cycles available:
  - Low Temperature Cooking cycle (LTC) to minimize weight loss, maximizing food quality for large pieces of meat.
  - Reheating cycle: efficient humidity management to quickly reheat.
  - Proofing cycle: uses the air-o-clima function to create the perfect proofing conditions.
- Programs mode: a maximum of 1000 recepes can be stored in the oven's memory, to recreate the exact same recepe at any time. 16-step cooking programs also available.
- Manual mode: traditional cooking style by manually selecting the parameters. Traditional cooking cycles available:
  - Dry, hot convection cycle (max. 300 °C): ideal for low humidity baking.
  - Low temperature Steam cycle (max. 100 °C): ideal for sous-vide (vacuum packed) re-thermalization and delicate cooking.
  - Steam cycle (100 °C): seafood and vegetables.
  - High temperature steam (max. 130 °C).
  - Combination cycle (max. 250 °C): combining convected heat and steam to obtain humidity controlled cooking environment, accelerating the cooking process and reducing weight loss.
- Air-o-clima™: Lambda sensor controlled automatic humidity adjustment of cooking environment.
- air-o-clean™ automatic and built-in self cleaning system (4 automatic and 1 semi-automatic cycles).
- air-o-flow: fresh air from the outside is directed to the bi-functional fan, becomes pre-heated and then pushed into the cooking chamber to guarantee an even cooking process.
- 6-point multi sensor core temperature probe.
- Hold function: provides an impulse ventilation ideal for holding and light pastry.
- Variable fan speed. Radial fan.
- Reduced power cycle.
- USB connection.
- Food safe control monitors the cooking process to comply with HACCP standards. HACCP management to record cooking procedure available upon request.
- Guided descaling function to guide operator during boiler descaling phase (from "Setting" mode).
- MultiTimer function to manage a sequence of up to 14 different cooking cycles, improving flexibility and ensuring excellent cooking results.
- Integrated Automatic Intensive Cleaning System: enhanced cleaning parameters and wash arms design to optimize detergent, rinse aid and water use thus obtaining superior cleaning results.
- Sous-vide USB probe to ensure excellent cooking results even with vacuum-packed products (optional accessory).
- Make-it-mine feature to allow user to personalize all user main interfaces in the "Setting" mode and block editing and deleting of stored programs.

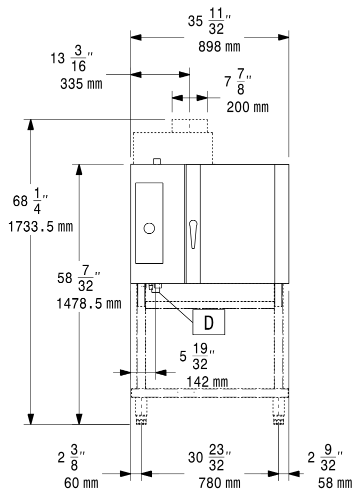
Construction

- IPX 5 spray water protection certification for easy cleaning.
- 304 AISI stainless steel construction throughout.
- Seamless hygienic cooking chamber with all rounded corners for easy cleaning.
- Double thermo-glazed door with open frame construction, for cool outside door panel. Swing hinged easy-release inner glass on door for easy cleaning.
- Swing hinged front panel for easy service access to main components.
- Integrated spray hose included.
- Green functions to save energy, water and rinse aid.

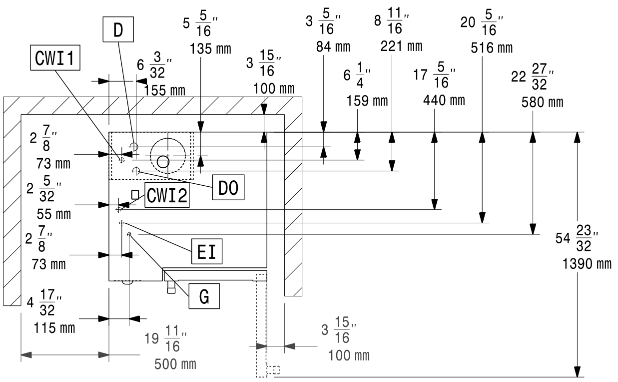
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Front

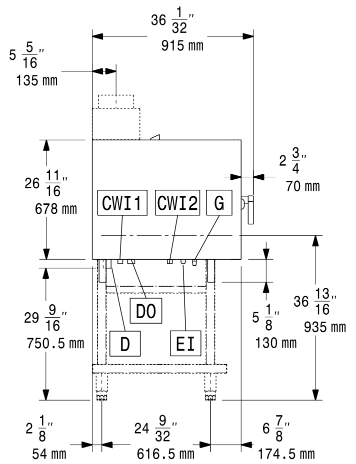


Top



CWI = Cold Water inlet
D = Drain
EI = Electrical connection
G = Gas connection

Side



Electric

Supply voltage:	
267700(AOS061GTG1)	230 V/1N ph/50/60 Hz
Circuit breaker required	

Gas

ISO 7/1 gas connection diameter:	1/2" MNPT
Natural gas:	
Pressure:	7" w.c. (17.4 mbar)
Steam generator:	10 kW
Heating elements:	34090 BTU (10 kW)
Total thermal load:	57953 BTU (17 kW)

Water:

Water inlet "CW" connection:	3/4"
Water inlet "FCW" connection:	3/4"
Total hardness:	5-50 ppm
Pressure:	1.5-4.5 bar
Pressure:	15-36 psi (1.5-4.5 bar)
Drain "D":	1"1/4

Electrolux *recommends the use of treated water, based on testing of specific water conditions.*

Please refer to user manual for detailed water quality information.

Installation:

Clearance:	Clearance: 5 cm rear and right hand sides.
Suggested clearance for service access:	50 cm left hand side.

Capacity:

GN:	6 - 1/1 Gastronorm
Max load capacity:	30 kg

Key Information:

Net weight:	146 kg
Shipping weight:	170 kg
Shipping height:	1060 mm
Shipping width:	990 mm
Shipping depth:	950 mm
Shipping volume:	1 m³

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Optional Accessories

- Automatic water softener for ovens PNC 921305 ❑
- Resin sanitizer for water softener PNC 921306 ❑
- Castor kit for base for 6&10x1/1 and 2/1 GN ovens PNC 922003 ❑
- Trolley for 6&10x1/1GN ovens and bcf PNC 922004 ❑
- Tray rack with wheels for 6x1/1GN ovens and bcf, 65mm pitch (std) PNC 922005 ❑
- Tray rack with wheels for 5x1/1GN ovens and bcf, 80mm pitch PNC 922008 ❑
- Kit 4 adjustable feet for 6&10 GN PNC 922012 ❑
- Pair of 1/1 GN AISI 304 grids PNC 922017 ❑
- Tray support for air-o-steam 6&10x1/1GN open base PNC 922021 ❑
- Couple of grids for whole chicken 1/1GN (8 per grid) PNC 922036 ❑
- Pastry tray rack with wheels, for 6x1/1GN, 80mm pitch (5 runners). Suitable for 400x600mm pastry trays PNC 922065 ❑
- Slide-in rack and handle for 6&10x1/1GN PNC 922074 ❑
- Grid for whole chicken 1/2GN (4 per grid - 1,2kg each) PNC 922086 ❑
- Base support for air-o-system 6 GN 1/1 with hood PNC 922087 ❑
- Non-stick universal pan 1/1GN H=20mm PNC 922090 ❑
- Non-stick universal pan 1/1GN H=40mm PNC 922091 ❑
- Non-stick universal pan 1/1GN H=60mm PNC 922092 ❑
- External connection kit for detergent and rinse aid PNC 922169 ❑
- Side external spray unit PNC 922171 ❑
- Fat filter for 6x1/1GN PNC 922177 ❑
- Water filter for ovens PNC 922186 ❑
- Baking tray with 5 rows (baguette), perforated aluminium with silicon coating (400x600x38) PNC 922189 ❑
- Baking tray with 4 edges, perforated aluminium (400x600x20) PNC 922190 ❑
- Baking tray with 4 edges, aluminium (400x600x20) PNC 922191 ❑
- Standard open base with tray support for 6&10x1/1GN PNC 922195 ❑
- Basket for detergent tank - wall mounted PNC 922209 ❑
- Holder for detergent tank, to mount on open base PNC 922212 ❑
- Frying griddle GN 1/1 PNC 922215 ❑
- Cupboard base and tray support for 6&10x1/1GN ovens PNC 922223 ❑
- Hot cupboard base with humidifier for 6&10x1/1GN ovens, with support for 1/1GN and 600x400mm trays PNC 922227 ❑
- Flue condenser for gas combi steamers and convection ovens PNC 922235 ❑
- 2 frying baskets for ovens PNC 922239 ❑
- Heat shield for stacked ovens 6x1/1GN on 6x1/1GN PNC 922244 ❑
- Heat shield for stacked ovens 6x1/1GN on 10x1/1GN PNC 922245 ❑
- Control panel filter for 6&10xGN1/1 ovens PNC 922246 ❑
- Heat shield for 6x1/1GN PNC 922250 ❑
- Double-click closing catch for door PNC 922265 ❑
- Grid for whole chicken 1/1GN (8 per grid - 1,2kg each) PNC 922266 ❑
- Kit integrated HACCP for ovens PNC 922275 ❑
- Kit to convert from natural gas to LPG PNC 922277 ❑
- USB probe for Sous-Vide cooking - available on air-o-steam Touchline ovens with updated software versions 4.10 PNC 922281 ❑
- Bakery rack kit for 6 GN1/1 ovens PNC 922282 ❑
- Drain kit (diam. 50 mm) for 6 & 10 GN 1/1 and 10 GN 2/1 ovens PNC 922283 ❑
- Frying griddle GN 2/3 for ovens PNC 922284 ❑
- Non-stick universal pan GN 2/3 H=20mm PNC 922285 ❑
- Pastry runners (400x600 mm) for 6 &10 GN1/1 oven bases PNC 922286 ❑
- Grease collection kit including tray and trolley PNC 922287 ❑
- Baking tray for baguette 1/1GN PNC 922288 ❑
- Aluminium oven grill GN 1/1 PNC 922289 ❑
- Egg fryer for 8 eggs 1/1GN PNC 922290 ❑
- Flat baking tray with 2 edges, GN 1/1 PNC 922299 ❑
- Potato baker GN 1/1 for 28 potatoes PNC 922300 ❑
- Non stick universal pan GN 2/3, H=40mm PNC 922302 ❑
- Non stick universal pan GN 2/3, H=60mm PNC 922304 ❑
- Aluminium oven grill GN 2/3 PNC 922306 ❑
- Non-stick universal pan GN 1/2, H=20mm PNC 922308 ❑
- Non-stick universal pan GN 1/2, H=40mm PNC 922309 ❑
- Non-stick universal pan GN 1/2, H=60mm PNC 922310 ❑
- Frying griddle GN 1/2 for ovens PNC 922311 ❑
- Alluminium oven grill GN 1/2 PNC 922312 ❑
- External reverse osmosis filter for ovens PNC 922316 ❑
- Stacking kit for gas 6x1/1 GN oven placed on gas 6&10x1/1 GN oven including kit pipes and external connection of detergent and rinse aid PNC 922318 ❑

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